

Winter Menu

START WITH SPARKLING ASK FOR OUR FULL LIST

English Sparkling

2023 Vagabond Urban Winery Pet Not Rosé glass 8.50 / bottle 42

Champagne

NV Louis Roederer Brut Collection 246 glass 19 / bottle 95

Non-alcoholic

Copenhagen Sparkling Tea Co. Blue - "Bla" glass 8.50 / bottle 42

English Sparkling

2018 Artelium x Vagabond Nature Series Cuvée glass 15 / bottle 75

NIBBLES

- Padrón peppers VG NCG 6
- Focaccia, olive oil, balsamic vinegar VG 4.5
- Seasonal homemade hummus VG NCG 4.5 **NEW** add focaccia VG 1.5
- Gordal olives VG NCG 5
- Artisan sourdough, orange + garlic butter V 4.5
- Gnocco Fritto, puffed dough bites VG 4.5 **NEW**
- Valencia salted almonds VG NCG 4.5

SMALL PLATES

- Burrata di Puglia IGP, chicory, hot honey, walnuts V NCG 9.25 **NEW**
- Croquetas Iberico, crispy Serrano, chipotle 7.25
- Pil Pil prawns, white wine and garlic sauce, toasted baguette 8.75 **VAGABOND FAVOURITE**
- Roasted cauliflower, harissa, pomegranate, herb sauce, almonds VG NCG 7.25 **NEW**
- Beef shin + red wine crispy tortelloni, cacio e pepe sauce 11 **NEW**
- Tartiflette, bacon, white wine, potatoes, pancetta NCG 8.5 **NEW**
- Truffle arancini, Grana Padano sauce V 9
- Patatas bravas, homemade bravas sauce, aioli VG NCG 6.5 **VAGABOND FAVOURITE**
- Tempura enoki mushrooms, black truffle mayo VG NCG 7.25 **VAGABOND FAVOURITE**
- Slow cooked pork cheeks, gremolada NCG 12
- Aubergine parmigiana, rich tomato sauce, mozzarella V NCG 7
- Chorizo, Vagabond red wine reduction NCG 7.5
- Hanger steak tagliata, chimichurri, served medium rare NCG 12.5
- Homemade meatballs, rich tomato sauce NCG 8 **NEW**

FOR SHARING

- Hanger steak served medium rare with sweet potato crisps, roasted shallots, leaves, chimichurri, Grana Padano sauce NCG 35 **VAGABOND FAVOURITE**
- Baked Camembert, honey, walnuts, rosemary, garlic, toasted baguette V NCG+ 15.5 **NEW**
- Cheese Board NCG+ small 14 large 28
A selection of cheeses served with chutney, honey, crackers, pear, grapes
- Charcuterie Board NCG+ small 14 large 28
A selection of charcuterie served with sourdough bread, toasted baguette, salted butter
- Cheese and charcuterie NCG+ large 28
A selection of cheeses and charcuterie served with chutney, honey, crackers, sourdough bread, pear, grapes
- Winter sharing board **NEW** 32
charcuterie selection, baked goat's cheese, gnocco fritto, toasted baguette

Please ask the team for our current selection of **artisanal British cheeses** as well as our selection of charcuterie from London-based **Cobble Lane Cured**.

VG Vegan V Vegetarian NCG Not Containing Gluten NCG+ Can Be Made To Not Contain Gluten

We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including gluten. We offer a selection of both pasteurised and unpasteurised cheeses. If you have an allergy, please let us know before ordering. A 12.5% service charge will be added when ordering, which goes directly to the team.

Fondue Menu*

Swiss Fondue 20 per person

A blend of Swiss cheeses, served with toasted baguette, thyme & rosemary potatoes, and pickles.

Black truffle Swiss Fondue

26 per person

A blend of Swiss cheeses with Italian black truffle, served with toasted baguette, thyme & rosemary potatoes, and pickles.

ADD - ONS

- Serrano & gnocco fritto 10 **NEW**
- Portobello mushrooms 6 **VAGABOND FAVOURITE**
- Thyme & honey pigs in blankets 8

*Min. order 2 people. Available until 20 March.

SIDES AND SAUCES

- Skin on fries VG NCG 4.5
- Truffle fries V NCG 5
- Chipotle VG/ Aioli VG/ Chimichurri VG 1.25 each
- Chicory, blood orange, leaves, citronette VG NCG 5.75

LUNCH PLATES

Served 12-3pm, Monday to Friday

- Hanger steak tagliata + frites NCG 15
- Burrata salad bowl **NEW** 12
- Aubergine parmigiana + fries V NCG 11
- Roasted harissa cauliflower + patatas bravas VG NCG 12 **NEW**

DESSERTS AND COFFEES

- Chocolate and hazelnut gnocchi V 6.5
- Churros, dulce de leche V small 6.5 large
- Espresso 2.75
- Americano 3.25

Please scan for allergens



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